

A la Carte

APPETIZER

Jamon Serrano, Parmesan, Olives	¥3,500
Salmon tartar, Cucumber salsa, Charcoal cone	¥1,000
Deep fried Onion ring, asparagus, frisee leaves, hollandaise, pickled onion	¥1,500
Vegetable Crudités, Fermented Soy bean dip on crushed ice	¥1,000

KUSHIAGE SEAFOOD

Grilled saury	¥850
Bonito(raw) on Fried flavored vegetables with Japanese vinegar jelly	¥950
Conger in Matsutake mushroom soup	¥950
Japanese flying squid	¥700
Fried chrysanthemum file fish	¥850
Hokkaido Smelt	¥950
Tiger Prawn	¥1,100

KUSHIAGE MEAT

Branded pork pickled in Miso	¥850
Dimocarpus longan fruits rolled by bacon served with black vinegar	¥700
Foie Gras rolled by beef with plum sauce	¥1,100
Pistachio and pate de carne(beef pate) pistachio's flower	¥850
Stewed diced pork and quail egg with Japanese mustard	¥950
Wagyu Beef, Whole-Grain Mustard	¥1,100

KUSHIAGE VEGETABLES

Chestnuts cream croquette	¥850
3kinds of potato (Small potato, aerial tuber, Indian potato)	¥700
Cold fig, Jamon serrano	¥950
Skim milk tofu fried colorful cubic rice crackers	¥700
Kawakami-renkon Lotus Root (Kumamoto) with yuzu pepper	¥700
Sweet Potato	¥700
Green Asparagus	¥850

KUSHIAGE CHEESE

Cheddar	¥600
Camembert	¥600
Mozzarella	¥600

RICE AND NOODLES

18 kinds of grain rice steamed Miso Soup Japanese Pickles	¥1,250
Seasonal Udon noodles	¥1,000

DESSERT

Cinnamon donut	¥650
Seasonal Fruit platter	¥850
Deep Fried Ice cream	¥500



World Travel Series: Napa Valley

SET DINNER



SCAN HERE

to discover our farm to table partnership with Senshu Agri Farm



Traditional

¥8,500

GARLIC BREAD, TOASTED MINI BRIOCHE

AMUSE

Salmon tartar, Cucumber salsa, Charcoal cone

CHEF SELECTION OF APPETIZERS

Deep fried Onion ring, asparagus, frisee leaves, hollandaise, pickled onion

SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy bean dip on crushed ice

TOMATO 2 WAYS

VARIETY OF 8 SKEWERS

- Bonito, flavored vegetables, Japanese vinegar jelly
- Branded pork pickled in Miso
- Japanese flying squid
- Chestnuts cream croquette
- Skim milk tofu fried colorful cubic rice crackers
- Lotus roots with yuzu pepper
- Pistachio and pate de carne (beef pate) pistachio's flower
- Stewed diced pork and quail egg with Japanese mustard

RICE DISH

Seasonal Udon noodles
Miso Soup Japanese Pickles

DESSERT

Cinnamon donut, Cappuccino Semifreddo



Fusion

¥10,500

GARLIC BREAD, TOASTED MINI BRIOCHE

AMUSE

Salmon tartar, Cucumber salsa, Charcoal cone

CHEF SELECTION OF APPETIZERS

Deep fried Onion, asparagus, frisee leaves, hollandaise, pickle onion

SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy bean dip on crushed ice

TOMATO 2 WAY

VARIETY OF 11 SKEWERS

- Grilled saury
- Branded pork pickled in Miso
- Japanese flying squid
- Chestnuts cream croquette
- Skim milk tofu fried colorful cubic rice crackers
- Lotus roots with yuzu pepper
- Pistachio and pate de carne (beef pate) pistachio's flower
- Tiger Prawn
- Bonito, flavored vegetables, Japanese vinegar jelly
- Dimocarpus longan fruits rolled by bacon served with black vinegar
- Conger in Matsutake mushroom soup

RICE DISH

18 kinds of grain rice steamed
Miso Soup Japanese Pickles
Or Seasonal Mushroom Udon noodles

DESSERT

Cinnamon donut, Cappuccino Semifreddo
Fried ice cream



SH'UN

¥12,500

GARLIC BREAD, TOASTED MINI BRIOCHE

AMUSE

Salmon tartar, Cucumber salsa, Charcoal cone

CHEF SELECTION OF APPETIZERS

Deep fried Onion, asparagus, frisee leaves, hollandaise, pickled onion

SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy bean dip on crushed ice

TOMATO 2 WAYS

VARIETY OF 14 SKEWERS

- Grilled saury
- Foie Gras rolled by beef with plum sauce
- Cold fig, Jamon serrano
- Skim milk tofu fried colorful cubic rice crackers
- Bonito (raw) on Fried flavored vegetables with Japanese vinegar jelly
- Branded pork pickled in Miso
- Dimocarpus longan fruits rolled by bacon served with black vinegar
- Conger in Matsutake mushroom soup
- Tiger Prawn
- Fried chrysanthemum file fish
- Pistachio and pate de carne (beef pate) pistachio's flower
- Stewed diced pork and quail egg with Japanese mustard
- Chestnuts cream croquette
- Camembert

RICE DISH

18 kinds of grain rice steamed
Miso Soup Japanese Pickles
Or Seasonal Mushroom Udon noodles

DESSERT

Cinnamon donut, Cappuccino Semifreddo
Fried ice cream



Vegetarian Menu

¥7,500

GARLIC BREAD, TOASTED MINI BRIOCHE

AMUSE

Vegetable tartar, Cucumber salsa, Charcoal cone

CHEF SELECTION OF APPETIZERS

Deep fried Onion rings, asparagus, frisee leaves, hollandaise, pickle onion

SEASONAL VEGETABLE STICKS

Vegetable Crudités, Fermented Soy bean dip on crushed ice

VARIETY OF 9 SKEWERS

- Chestnuts cream croquette
- 3 kinds of potato (Small potato, aerial tuber, Indian potato)
- Sweet potato
- Skim milk tofu fried colorful cubic rice crackers
- Lotus roots with yuzu pepper
- Cheddar cheese
- Manganji Pepper
- Onion
- Asparagus

RICE DISH

18 kinds of grain rice steamed
Miso Soup Japanese Pickles

DESSERT

Cinnamon donut, Cappuccino Semifreddo